

Essex Beekeepers' Association – Colchester Division

# Honey Show

## Saturday 9<sup>th</sup> July 2022



Tendring 2022

# The 2022 Competitive Honey Show

will be held at the Tendring Hundred Show Ground, Lawford, CO11 2ND on Saturday, 9<sup>th</sup> July 2022.

Exhibits must remain on the show bench until 5 pm, after which they may be sold if correct labelling is provided, or may be collected after 6pm on the day.

If not attending the show individual arrangements must be made with the show secretary.

**Please note, Gift Class Honey (Classes 10 and 11) will be donated to charity. Jars must be properly labelled, as for sale.**

**The competitive classes are open to all members. Please give the Show your support!**

**Presentation is very important for all classes.**

## **SPECIAL AWARDS**

**As well as certificates and cups, there will be £10 vouchers from Box House Bees for the winners in combined Classes for Honey (1-6 and 10-14), Wax (15-18), Photography, Arts & Crafts (19-26) and Baking (27-32).**

1. The Norrie Cup will be awarded to the member gaining the highest aggregate number of points in all classes.
2. The Lawford Bowl will be awarded to the member gaining the highest total points in classes 12, 13, 14.
3. The Silver Anniversary Cup will be awarded to the member gaining the highest total of points in classes 1-4, 10 and 11.
4. The Tuke Salver will be awarded to the member gaining the highest total points in the honey cookery classes.
5. The Novices Cup will be awarded to the member gaining the highest total points in classes 7, 8 and 9.
6. The A.D. Steward Cup will be awarded for class 5.
7. The R.T. Steward Cup will be awarded to the winner of class 6.
8. The John Rodgers Memorial Cup will be awarded for class 25.
9. The Andrew Eaton Memorial Cup will be awarded for class 15.
10. The George Edwards Memorial Cup will be awarded for classes 19-22.
11. The Sidney Barker Cup will be awarded for class 23.
12. The Cyril Dingley Trophies are awarded for classes 33, 34, and 35.
13. The Percy Bruce Cup will be awarded for class 16, 17, 18.

## **Points are awarded as follows:**

1<sup>st</sup>: 4 points; 2<sup>nd</sup>: 3 points; 3<sup>rd</sup>: 2 points; Very Highly Commended: 1 point.

Each cup will be held by the winner for one year and must be returned to the Show Secretary before the next Tendring Show; it remains the property of the Division. The cups will be presented at a social event later in the summer.

# **Essex Beekeepers' Association Colchester Division**

## **HONEY SHOW RULES**

1. Subject to the following local rules, the rules of the National Honey Show will govern this show.
2. Extracted honey must be exhibited in squat 454g jars fitted with standard screw caps. Frames for extracting must be in bee-tight show cases without lacing or edging. Adhesive labels supplied by the show secretary must be fixed by the exhibitor on every jar or case - half inch from the bottom of the jar and in the top right corner of the case.
3. Entry forms and fees must be received by **Wednesday 6th of July 2022** at the following address: Mrs Liz Hendy, Blackbrook Farm, The Causeway, Great Horkesley, Colchester, CO6 4EJ.  
Tel: 07960 404504 email: [lizziehendy@icloud.com](mailto:lizziehendy@icloud.com)  
**Please note: late entries will not be accepted.**
4. Exhibits may be delivered personally to the honey tent at the Tendring Show ground **before 8am on Saturday 9<sup>th</sup> July 2022**, or to Liz Hendy **by Thursday 7<sup>th</sup> July 2022**.
5. Novice classes are open to any competitor who has never gained a prize in any honey show.
6. Judges may withhold any prize if they consider exhibits not worthy of award, or there are insufficient entries.
7. Exhibitors may only make one entry per Class.

## Essex Beekeepers' Association – Colchester Division

### HONEY SHOW SCHEDULE

**Entry fees - 50p** for each single entry in any class **except 10, 11, 33, 34, and 35** for which no entry fee is charged.

#### Extracted Honey

- Class 1. Two 454g Jars Light.  
2. Two 454g Jars Medium.  
3. Two 454g Jars Dark.  
4. Two 454g Jars Granulated or Creamed.  
5. Six 454g jars of clear honey, labelled ready for sale.  
6. Six 454g jars of granulated or creamed honey, labelled ready for sale.

#### Novices Class (Please see rule No. 5.)

7. Two 454g Jars any colour.  
8. Two 454g Jars Granulated or Creamed.  
9. Five 28g Blocks of wax.

#### Gift Honey

Honey entries in these classes will be donated to charity.

10. One 454g Jar any colour.  
11. One 454g Jar Granulated or Creamed.

#### Comb Honey

12. One Comb for Extracting.  
13. One Section.  
14. Two Containers of Cut Comb – each between 227g and 255g.

#### Wax

15. Cake of wax not less than 340g.  
16. Five 28g blocks of wax.  
17. A pair of candles made of beeswax by casting in a mould.  
18. A pair of candles made of beeswax by any method other than casting in a mould.

#### Photography

Photographs may be no larger than 5"x7", should not be mounted, and may be colour or black and white.

19. Flowers.  
20. Beekeeping.  
21. A honey bee.  
22. Any bee, other than a honey bee, identified at species level.

#### Arts and Crafts

23. Design a Honey Jar Label.  
Provide 1 label for a 454g honey jar and an A6 print of the label. Details of labelling regulations are on page 49 of the February 2021 Thorne catalogue or at this link:  
<https://www.businesscompanion.info/en/quick-guides/food-and-drink/labelling-of-honey>  
24. Mead. Approximately 750ml in a clear, colourless, glass bottle. Cork stoppers with white plastic flanges should be used.  
25. Decorative display with a minimum of 2 x 454g jars of honey together with other bee or honey products, or both.  
26. An illustrated beekeeping journal or note book for the active season, covering the period from 1<sup>st</sup> April 2022 to Tendring Show date, kept and entered by an individual beekeeper.

#### Cooking With Honey

Exhibit cakes and bread on attractive plates, take note of baking tin sizes. Recipes for Classes 27 to 31 are printed in the schedule. For Class 32, please provide a copy of your recipe, which must include honey.

27. Sultana and Honey Soda Loaf  
28. Honey Cake with Honeyed Almond Topping  
29. White Chocolate and Honey Blondies  
30. Honey Biscuits  
31. Honey Flapjacks  
32. Show Stopper

#### Children's Classes

Ages 4-11. The judge will take age into consideration.

33. A Poem about a Bee, or Bees. Hand written, up to A5 in size.  
34. A Bee poster, up to A4 in size.  
35. A Model of a Bee using any materials, maximum size 15 cm.

## Recipes

### Sultana and Honey Soda Loaf – Class 27

#### **Ingredients**

40g honey	large pinch of fine sea salt
150g sultanas	200ml buttermilk
300g self raising flour + extra for dusting	2tbsp olive oil

Set the oven to 220°C, Gas 7

#### **Method**

Dissolve the honey in 3 tbsp of warm water, add the sultanas and leave to soak overnight. In a large bowl mix together the flour, salt and the soaked sultanas. Add the buttermilk and olive oil and mix to form a dough. Transfer dough to a floured surface and knead until smooth and shape into a round. Place loaf onto a baking sheet and press to form a circle about 20cm in diameter. Score the loaf with a cross and bake for 25-30mins. To tell if cooked the base of the loaf should sound hollow when tapped.

### Honey Cake with Honeyed Almond Topping - Class 28

#### **Ingredients**

175g slightly salted butter + extra for greasing	1tsp bicarbonate soda
85g clear honey + 4tbsp for drizzling	1tsp baking powder
85g caster sugar	100ml natural yoghurt
85g ground almond	3 eggs, 2 separated
200g plain flour	85g flaked almonds

Set the oven to 180°C, (160°C fan), Gas 4

#### **Method**

Grease 900g/2lb loaf tin. To help with removal of cake when cooked, line the tin with a strip of baking parchment so it overhangs each end. Put all the ingredients except the egg whites into the mixing bowl. Put the egg whites into another small bowl and whisk until stiff. Then beat the bowl of other ingredients until smooth. Fold in the egg whites and tip the mix into the prepared tin. Scatter over the flaked almonds and bake for 55 mins on the middle-lower shelf of oven until golden and a skewer comes out clean. Remove cake from the oven and quickly drizzle with 2tbsp honey and a pinch of fine salt. Return to the oven for 5 mins. Remove from the oven and drizzle with a further 2tbsp honey and leave to cool in the tin on a wire rack. Run a knife round the edge and use the parchment overhangs to lift the cake from the tin.

### **White Chocolate and Honey Blondies** - Class 29

#### **Ingredients**

100g unsalted butter plus extra for greasing	2 eggs lightly beaten
175g white chocolate	1½ tsp vanilla extract
100g honey	200g plain white flour
50g light muscovado sugar	1½ tsp baking powder
100g chopped brazil or macadamia nuts	50g dried cherries/cranberries

Set the oven to 170°C, Gas 3□□

#### **Method**

Grease a 20cm square shallow baking tin. Chop 75g of the white chocolate into small chunks. Break the rest into squares. Melt the butter and squares of chocolate in a large heatproof bowl over a pan of simmering water and stir to amalgamate. Remove from the heat and stir in the honey, sugar, eggs and vanilla, fold in the flour and baking powder. Stir in the nuts, dried fruit and white chocolate chunks forming a stiff dough. Scrape into the prepared tin and bake for 20 – 25 mins until the top is lightly brown. Leave in tin until completely cool cut into 16 squares.

Exhibit 5 squares on a plate of your choice.

### **Honey Biscuits** – Class 30

#### **Ingredients**

75g butter, softened	60g honey
25g caster sugar	125g plain flour
25g cornflour	

Set the oven temperature to 180°C, Gas 4

#### **Method**

Line a baking sheet with non-stick baking parchment. Mix butter, honey and sugar together well. Work in flour and cornflour to make a dough. Chill dough for 30mins. Roll out dough to 2 – 3mm thickness and using either a round or hexagonal cutter approx 50 – 70mm across cut shapes. Leave space between biscuits on the baking sheet and bake for 8 – 10 mins.

Exhibit 5 biscuits on a plate of your choice.

### **Honey Flapjacks** - Class 31

#### **Ingredients**

200g butter	200g clear honey
100g Demerara sugar	400g porridge oats
50g “extras”	pinch of salt if using unsalted butter

Set the oven temperature to 180°C, Gas 4

#### **Method**

Grease a tray-bake tin, 30cm x 20cm approx. Warm the butter and honey over low heat until the butter is melted. Mix into the oats, sugar and “extras”, and spread the mixture in the tin, pressing down well. Bake for about 20 minutes until light golden. Cut into 15 portions while still warm. Remove from the tin when cold. Suggested extras – nuts, dried fruit, seeds, chocolate. For plain flapjacks use 450g porridge oats.

Exhibit 5 flapjacks on a plate of your choice.

### **Show Stopper** - Class 32

**A bee themed** decorated cake using a baking tin (or tins) no bigger than 20cms. Any recipe for the cake can be used providing it contains honey.

Recipe to be declared.

